

[54] **DRY POWDERED NON-DAIRY FOOD COMPOSITION CONTAINING LIQUID FAT**

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ABSTRACT

A dried, non-dairy food composition such as a powdered coffee whitener is provided which contains liquid fat (at room temperature) encapsulated or enrobed by a specialized, carbohydrate-containing matrix. In preferred forms, polyunsaturated liquid fat can be used for dietary purposes, and the matrix can be protein-free if desired so that the composition is hypoallergenic. The encapsulating matrix is especially formulated to render the composition stable in both hot and cold aqueous emulsions to thereby prevent undue separation and coalescence of the fat or other undesirable properties. In preferred practice the matrix normally contains a carbohydrate such as corn syrup solids, an emulsifier system having at least two anionic emulsifiers, and other optional ingredients added for organoleptic or nutritional reasons. The composition is formulated by heating and mixing the fat with the matrix-forming ingredients, subdividing the fat into particles of no more than about three microns in diameter by homogenization, and spray drying the resultant blend to give the final dried composition.

17 Claims, No Drawings